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| **Tortilla de patatas**  Serves: 24 – 30 tastes  Source: SBS food - sbs.com.au | |
| **Ingredients**  60 ml olive oil  1 onion, finely chopped  500 grams potato, peeled and thinly sliced  6 eggs  Salt and pepper  Chopped parsley and lemon wedges to serve | **Equipment**  Measuring scales and spoons  Colander  Chopping board  Mixing bowl  Peelers  Knives  Large fry pan  Wooden spoon  Spatula  Whisk |
| **What to do:**   * Heat oil in a fry pan over a medium heat, add onion and cook for 3 minutes, or until softened * Add potatoes, season generously and cook for about 20 minutes, or until tender, turning occasionally, do not brown them * Transfer potatoes to a colander sitting over a bowl – to drain, and catch the oil * Wipe pan clean * Whisk eggs with ¼ teaspoon salt, stir in potatoes and onion * Return pan to the heat, add 2 teaspoons of the reserved oil from the potatoes * Add potato and egg mixture and reduce heat to very low, stir gently * Stir for 4 minutes, or until the egg starts to set. Allow the egg to cook on the bottom, and form a ‘crust’ * Place a large plate over the pan, then, wearing oven gloves, quickly invert the tortilla onto the plate. * Return the fry pan to the heat, and using a large spatula, carefully slide the tortilla back into the pan. * Use the spatula to tuck under the edges of the tortilla, and cook for a further 3 minutes, or until set * Slice into wedges, scatter with parsley and serve with lemon wedges and the chunky tomato sauce | |